

Palsgaard® DMG 0093

Product Profile



- Product Type:** Palsgaard® DMG 0093 Powder is distilled monoglycerides of vegetable fatty acids.
- Application Areas:** Palsgaard® DMG 0093 Powder is used in a wide range of products such as emulsifier with starch complexing properties for use in bread and starch based products, and emulsifier for use in water-in-oil emulsions e.g. margarine and bakery compounds, etc.
- Functional Properties:** Palsgaard® DMG 0093 Powder provides the following advantages:
- * Reduces the surface tension between water and the fat phase
 - * Facilitates and stabilises the water-in-oil emulsion during emulsification and processing
 - * Ensures a homogeneous and stable emulsion in the finished product
 - * Imparts a fine and stable water distribution to the margarine
 - * Shelf life extension via anti-staling effect
 - * Improves the texture of starch containing products
- Dosage:** 0.1% - 1.0%, calculated on the finished product.
- Recipes:** Table Margarine

Identification: 90930501-EU-E-PP